

Appl. No. 10/806,555  
Docket No. 9586L  
Amdt. dated 09/24/2007  
Reply to Office Action mailed on 05/23/07  
Customer No. 27752

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**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

1. (Currently Amended) A non-steeped corn blend, comprising:
  - a. non-steeped non-gelatinized corn material;
  - b. non-steeped pre-gelatinized corn material;
  - c. calcium hydroxide; and
  - d. a starch.
2. (Original) A method for making a masa-type dough, wherein said method comprises:
  - a. providing the non-steeped corn blend of claim 1;
  - b. providing water; and
  - c. mixing the non-steeped corn blend and the water to form a dough;wherein said method does not include a steeping step.
3. (Original) A masa-type dough, wherein said masa-type dough is made by a method comprising:
  - a. providing the non-steeped corn blend of claim 1;
  - b. providing water; and
  - c. mixing the non-steeped corn blend and the water to form a dough;wherein said method does not include a steeping step.
4. (Original) A food product, wherein said food product is made by a method comprising:
  - a. providing the masa-type dough of claim 3;
  - b. forming a food piece from said masa-type dough; and
  - c. cooking said food piece to form a food product.

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5. (Currently Amended) A method for making a masa-type dough, wherein said method comprises:

- a. providing non-steeped non-gelatinized corn material;
  - b. providing non-steeped pre-gelatinized corn material;
  - c. providing pH increasing agent;
  - d. providing a starch; and
  - e. mixing the non-steeped non-gelatinized corn material, the non-steeped pre-gelatinized corn material, the starch, and calcium hydroxide;
- wherein said method does not include a steeping step.

6. (Original) A masa-type dough, wherein said masa-type dough is made according to the method of claim 5.

7. (Original) A food product, wherein said food product is made by a method comprising:

- a. providing the masa-type dough of claim 6;
- b. forming a food piece from said masa-type dough; and
- c. cooking said food piece to form a food product.

8. (Currently Amended) A method for making a masa-type dough, wherein said method comprises:

- a. providing non-steeped non-gelatinized corn material;
- b. providing non-steeped pre-gelatinized corn material;
- c. providing pH increasing agent
- d. providing a starch;
- e. providing a corn masa product, wherein said corn masa product is selected from the group consisting of corn masa, corn masa flour, and mixtures thereof; and
- f. mixing the non-steeped non-gelatinized corn material, the non-steeped pre-gelatinized corn material, the starch, calcium hydroxide, and corn masa product to form a dough;

wherein said method does not include a steeping step.

9 - 14. (Cancelled)